

Women--Stay On A Pedestal

As I drove to work one morning a small truck in front of me with several male passengers passed a group of men engaged in road work. Each group apparently knew the other in a friendly sort of way.

There was a great deal of banging on the truck as it drove by the road gang. In addition they threw dirt, rocks and other debris back and forth at each other. All the while they laughed and jumped up and down, pounding each other gleefully on the back.

"How like little boys" I thought. Children have that much fun when they play. Then I thought, "But I would never see or expect to see women doing that in fun. They throw only if they mean it."

Women! Ah, how wonderful you are! But how complex and misunderstood — by all but me.

In riots and mob violence you usually are the most active of the agitators. The faces with big open mouths one sees in mob pictures almost always are those of women.

Too, it's a historical fact that in the days when the Roman Colosseum was active and open for business, the female spectators were the ones thumbs down, screaming loudest for blood.

During the French Revolution it was the women who sat in the front rows knitting and cursing the aristocrats because the dropping of the blade caused them to drop their stitches.

You are contradictory. When you see a painting or photo of a baby nursing, you smile angelically, murmuring, "How nice."

But show a woman alone with a bit of cleavage in a photo or advertisement and you scream to high heaven, "Indecent! Immoral!"

You are compassionate. You work for practically nothing as nurses aiding some one back to health. In wars you brave shellfire and other horrors to succor a man and save his wounds.

You are brave. When disaster strikes, while some men faint away, you remain calm and give help until needed.

You are in all things a woman and therefore unfathomable. You deserve your place on the highest pedestal. Then why step down and lower yourself to man's level?

Stay up there where you belong, supreme and above it all. But stoop to his level and he will hit back, as little boys do. It's that simple. Isn't it?

Casseroles Make Tasty, Easy Suppers in Summer

Tasty main-dish casseroles are year-round favorites. Such satisfying, easy to make supper dishes are especially fine when the weather is hot.

One hot and hearty main dish, a tempting crisp salad, a cooling beverage and well-chilled melon for dessert makes a basic supper pattern for any summer day. Serve the meal indoors, or out, to suit your fancy.

TUNA-NOODLE BAKE
 1/2 lb. wide noodles Salt and pepper
 1 7-oz. can tuna 1/2 cup grated nippy
 1 cup "commercial" cheese
 sour cream

Cook noodles until tender in boiling, salted water. Drain and put into oiled baking dish. Spread coarsely flaked tuna over noodles. Top with sour cream. Sprinkle with salt and pepper and grated cheese. Bake at 400 degrees about 20 minutes, or until bubbly hot and lightly browned. Makes 4 or 5 servings.

HAM AND POTATOES, DELUXE
 1 med. onion, finely chopped 1 1/2 cup diced cooked ham
 1/4 cup finely chopped green pepper 1/4 cup flour
 2 Tbsp. butter 1 tsp. salt
 1 cup thinly sliced celery 1/2 tsp. pepper
 1 cup shredded cabbage 1/2 tsp. dry mustard
 2 cups thinly sliced raw 2 cups milk

Cook onion and green pepper slowly in butter until onion is golden brown. Combine with celery and cabbage. Put 1/3 of the potatoes in bottom of oiled baking dish. Cover with 1/2 of the ham and 1/2 of the vegetable mixture. Mix flour, salt, pepper, mustard and paprika. Sprinkle half over vegetable layer. Add another 1/3 of the potatoes, the rest of the ham and the remaining vegetable mixture. Top with the last of the potatoes and sprinkle on the rest of flour mixture. Pour milk over all. Bake at 375 degrees for 1 hour, or until potatoes are tender. Makes six servings.

CLAM BAKE
 4 eggs 1/4 cup minced onion
 2 cups milk 2 Tbsp. finely chopped green pepper
 3 cups coarse cracker crumbs 1/2 tsp. Worcestershire
 2 7-oz. cans minced clams Salt and pepper to taste
 1/4 cup melted butter

Beat eggs slightly. Add remaining ingredients in order given. Pour into an oiled baking pan. Bake at 335 degrees for about 45 min., or until firm when tested with a knife. Cut in squares and serve hot. Makes six or eight servings.

BEEF-RICE CASSEROLE
 2 large onions, sliced 2 1/2 cups canned tomatoes
 1 med. green pepper, chopped 1 1/2 tsp. salt
 3 Tbsp. shortening 1/2 tsp. pepper
 1 lb. lean ground beef 1 tsp. brown sugar
 1 cup uncooked rice 1/2 tsp. chili powder
 1 cup Worcestershire 1 tsp. Worcestershire

Cook onion and green pepper in shortening until onion is soft and yellow. Push vegetables to side on skillet and put in crumbled ground beef. Brown meat well. Add remaining ingredients and mix thoroughly. Pour into oiled casserole. Cover and bake at 350 degrees for one hour. Makes six servings.



FIRM, RED, RIPE
SLICING TOMATOES
10¢ lb.



GARDEN FRESH
SWEET CORN
5¢ ear



RIO OSO GEM
SWEET PEACHES
10¢ lb

BROWN
STEAK MUSHROOMS
29¢ 1/2 lb.

SWEET, RIPE
CRENSHAW MELONS
5¢ lb

FROZEN
ALL-FAME DRINKS
19¢ 6 oz. cans
cherry-apple, grape, cherry-lemon, raspberry-lemon, strawberry-lemon, pineapple-raspberry, mambo punch

ASSORTED FLAVORS
HI-C DRINKS
10¢ large 12 oz. bottle

SAVE 50%

ON A COMPLETE SET OF STAINLESS STEEL COOKWARE!
Plus get a 6 1/2 quart covered cooker FREE when you have bought all six pieces.

Excluding Milk, Dairy Products & Liquor
\$2.99 with \$5.00 purchase

ITEM OF THE WEEK

2 1/2 Quart Covered Saucepan

Have your special Cookware Card stamped each time you buy a cookware item at our low price with \$5.00 purchase. Show your fully stamped card as you buy your 6th piece and receive your 7th piece a 6 1/2-quart Stainless Steel Covered Cooker FREE!

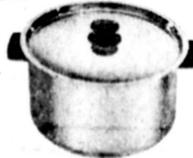


\$4.95 value

FREE

WHEN YOU PURCHASE THE 6TH PIECE, SHOW YOUR FULLY STAMPED COOKWARE CARD AND RECEIVE THIS 6 1/2 QUART STAINLESS STEEL COVERED COOKER \$7.75 VALUE FREE

Offer expires Oct. 4



Hawaiian, Spanish or French!
Dressings 8 ounce bottle **3 for \$1**
Low-calorie "Breakfast of Champions" 12 ounce box **3 for \$1**
Yellow, absorbent, and colored for any kitchen! Giant roll **Paper Towels** 4 for \$1
Adds zest to pork, and health to snacks! tall 303 can **Mustard** 2 for 25¢

PEDRO GOMEZ
IMPORTED SPANISH WINE
fifth Chablis, Reising, Rose **69¢** Complement your salmon dinner!



TAHITA JOE
MAI TAI COCKTAIL MIX
full half gallon **\$1.99** Ask about Tahiti Joe's luau puzzle games.

86 PROOF
Crown of Kentucky Straight Bourbon full fifth **\$3.79**

Back-To-School Special
FILLER PAPER
500 sheet pkg. **79¢** wide line reg. \$1.19

INDIVIDUALLY WRAPPED SLICES
AMERICAN CHEESE
12-oz. pkg. **49¢** pasteurized, processed



TENDER 'N JUICY
GRAND TASTE FRANKS
1-lb. pkg. **39¢**

BEEF, SPICY BEEF, CORNED BEEF, HAM
Leo's Sliced Meats 3 reg. pgs. **\$1**

Reg. \$1.89. Save 20¢! Cooked flavorfully for you!
Baked Ham \$1.69
Reg. \$1.79. Save 20¢! Take a spicy bit of Italy home!
Genoa Salami \$1.59
Reg. 98¢. Save 13¢! Rich, nut-like flavor, pale gold!
Swiss Cheese lb. 85¢

Whipped cream rolls for a sweet tooth! Reg. 79¢
Chocolate Cream Rolls ea. 69¢
Regularly 78¢ doz. Save 12¢! Snappy flavor.
Cinnamon Rolls 6 for 33¢
Fresh rolls. Reg. 57¢ doz. Butter, warm, serve!
French Rolls dozen 49¢

U.S.D.A. "CHOICE" BEEF
T-BONE STEAK
98¢ lb.
U.S.D.A. "CHOICE" BEEF
PORTERHOUSE STEAK
\$1.09 lb.

DELICIOUS
Drumsticks 35¢
Wings 29¢
Shrimp 1 1/2 lb. \$1.39

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